



## **Forest Roasted Pears with Brown Butternut Squash**

### **Crisp Smoky Lettuce Leaves:**

5 ounces lettuce leaves without stems\*  
1 to 2 Tablespoons olive oil  
Sea salt to taste

Make sure you remove any stems on baby kale or lettuce leaves because they become very rigid. If using larger leaves, tear into smaller pieces. Place in large bowl; toss leaves with olive oil; season with salt.

Place on foil lined large baking sheet in single layer; bake in preheated 275 to 300 degrees F oven for about 10 to 20 minutes. Check after 10 minutes to see if crispy. Remove from oven when crisp. Remove crisp leaves from foil; set aside.

### **Pears and Butternut Squash**

2 fresh pears, ripe but still firm  
2 Tablespoons olive oil, divided  
Cinnamon sugar as desired  
1 (16 ounce) bag cubed raw butternut squash  
2 Tablespoons brown butter  
1/4 teaspoon ground cinnamon  
1/8 teaspoon ground nutmeg  
2 Tablespoons honey  
1/8 teaspoon cinnamon  
4 to 5 Tablespoons lemon yogurt

Dried cranberries; chopped pecans as desired

Foil line and lightly oil baking pan; preheat oven 350 degrees F.

Cut the raw pear in half lengthwise; remove fibrous center and seeds; coat the cut side of each pear half with oil; sprinkle as desired with cinnamon/sugar. Place cut side down on baking pan.

Toss squash cubes with about 1 Tablespoon oil; place in single layer on baking pan with pears. Bake in 350 degree F oven for 30 minutes. Test squash and pears to see if fork tender. Remove; set aside. If pears remain hard; continue baking until fork tender. Set aside.

In small skillet, melt butter; continue cooking until light brown color; remove from heat; stir in cinnamon and nutmeg. Toss baked squash with brown butter mixture. Place in center of serving plate.

Arrange pears, cut side up over squash. In small bowl, stir honey and cinnamon; lightly brush pears with honey mixture; fill pear centers with a dollop of lemon yogurt; sprinkle lightly with chopped pecans. Place pecans and cranberries in middle of four pears as needed. Lightly drizzle honey mixture over yogurt. Place crisp lettuce leaves around edge of serving plate. Serves: 4

**Recipe Inspired by:** Chef C.J. Jacobson

For more information on roasting lettuce See:

<https://thedomesticman.com/2012/04/19/lettuce-chips/>

**Cook's Notes\*:**

1. In place of making lettuce crisps, prepare roasted kale leaves.
2. If you want to serve this cold, set crisp lettuce aside until plating. Cover roasted squash and pears; chill in refrigerator.
3. Alternate serving: Mash the squash; add brown butter, spices, and cream or milk. Chop up roasted pears; drizzle with spiced honey, Garnish with chopped pecans; Serve yogurt separately.
4. Recipe can also be prepared on the grill if desired.

**About the Recipe:** Get ready for fall with these juicy spiced pears, sweet cranberries, crunchy nuts, and golden squash. The crisp lettuce or kale will add a touch of smoky flavor. What a tasty autumn blend!